



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

L. Sharodel, Inc.  
New Entertainer  
5321 W Green Tree Rd  
Milwaukee, WI

**11/7/2011**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

| Code Number | Description of Violation   | Correct By |
|-------------|--|------------|
| 5-202.11    | Water in pan on floor outside of walk-in beer cooler in basement must be eliminated to Code. | 11/7/2011  |



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6-202.15 Properly weatherstrip side, outer door of bar and basement beer delivery door to Code. 11/7/2011  
5-502.11  
Provide approved, commercial dumpster to Code with adequate number of pick-ups to properly contain cardboard/trash.  
4-202.11  
Some shelves in bar coolers are rusted; shelves should be replaced or recoated in plastic to Code (do not paint shelves)  
68-2; 68-01; 68-4  
This facility is being licensed as a tavern only at this time; remove all food from premise related to operation of restaurant that is no longer open/licensed.

### Notes:

#### Note:

Bar sinks: +3 utensil +3 Utensil +1 h/w  
Sanitizer: Steramine (quat) nsu

New operator, L. Sharodel, Inc., is being licensed as a tavern only at this time; new operator met with Equipment Specialist, Mark Malin, to review what would be needed to bring kitchen up-to-Code and licensable. Kitchen is permanently closed, as is.

#### Note: Please do the following:

- remove all cooking equipment from unused kitchen that is no longer usable/no longer licensed.
- remove menu board in bar area advertising food items
- submit written plans for any kitchen remodel to Supervisor, Mark Malin, before beginning any work to bring kitchen up-to-Code
- Properly secure plastic moulding on door entrance to basement walk-in beer cooler.

The following is a brief list of items that would need to be done to bring kitchen up-to-Code/license kitchen. This is not an all inclusive list. Equipment Specialist, Mark Malin, may issue additional orders at time of remodel of kitchen.

- Enlarge kitchen area, as needed, to Code,.
- Install approved utensil sinks with drainboards, handwash sink, if not in same area as utensil sinks. Handwash sink would need other-than-hand operated handles, soap, single-service towel to Code; hot/cold, potable water under pressure at all sinks.
- possible installation of approved food prep sink if menu requires it.
- Plumbing Code would require new grease interceptor to Code
- approved dumpster/grease container to Code

On 11/7/2011, I served these orders upon L. Sharodel, Inc. by leaving this report with



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- f) proper separation between raw versus ready-to-eat food areas
- g) new hood/ansul system installed to Code
- h) approved floors, walls, ceiling to Code
- i) adequate, approved lighting to Code
- j) adequate, approved refrigeration to Code
- k) adequate prep tables to accommodate menu
- l) menu would be restricted according to space, equipment, refrigeration, etc.
- m) a certified food manager license would need to be obtained
- n) adequate, approved shelving, as needed.

### Restrictions:

- a) Walk-in beer cooler in basement cannot be used to store food (approved refrigeration will be ordered in for restaurant if restaurant license is obtained).
- b) Kitchen, as is on premise, is permanently closed. No open food; no grease production; no processing



Operator Signature

